



**The Oceanaire Seafood Room
San Diego, CA**

Restaurant Week January 2019

1st Course

New England Clam Chowder

Oysters On The Half Shell

Salt Roasted Beet Salad

Shrimp & Grits

2nd Course

60 South Antarctica Salmon

Guajillo Chile Puree, Rice, Black Beans, Beurre Blanc, Mango Salsa, Micro Cilantro

6oz Filet Mignon

Celery Root Puree, Broccoli | Cabernet Demi Glace | Crispy Tabasco Onions

Pan Seared Airline Jidori Chicken Chop

Roasted Garlic Mashed Potato | Asparagus | Wild Mushrooms | Natural Au Jus

Black & Blue Ecuador Swordfish

**Caramelized Onions | Blacken Spice | Blue Cheese Butter | Crispy Tabasco Onions | Balsamic
Gastrique**

3rd Course

Sorbet Trio

Key Lime Pie |

Crème Brulee